

Healthy, Hunger-Free Kids Act of 2010

Highlights of Discussion Draft*

**all estimates are 10-year figures*

Total New Child Nutrition Funding: \$4.5 billion

IMPROVING PROGRAM MANAGEMENT AND INTEGRITY

Estimated Spending: \$100 million

Highlights:

Establishing Professional Standards for School Food Service

- Provides additional training for all local food service personnel and establishes qualification standards for the people who operate the National School Lunch and School Breakfast Programs at the local and state levels.

Helping Schools Protect Their Food Service Budgets

- Directs the Secretary of Agriculture to provide guidance on allowable charges to school food service accounts, which will prevent inappropriate school expenses that are not related to the school meal programs from draining resources.

Simplifying Program Rules and Reducing Paperwork for Day Care Sponsors and Providers

- Allows Child and Adult Care Food Program sponsors greater flexibility with their administrative funds, eliminates the need for sponsors and day care centers to resubmit duplicative paperwork each year, and eliminates wasteful monitoring practices that do not effectively identify fraud.

Allowing WIC to Share Educational Materials with Other Programs

- Permits the WIC program to share existing informational and educational materials with Child and Adult Care Food Program providers to reduce administrative burdens on CACFP and harmonize the programs' educational message to families with young children.

Modernizing WIC by Implementing Electronic Benefit Transfer (EBT)

- Increases efficiency and reduces participant stigma by transitioning from paper coupons to EBT, as the SNAP program has successfully done.

Improving the Accuracy of School Meal Eligibility Certifications

- Requires schools with high error rates in determining children's eligibility for free or reduced price meals to review their work for accuracy before notifying families of their status.

Improving Food Safety Requirements for School Meals Programs

- Under current law, school food authorities are required to implement school food safety programs covering the preparation and service of each lunch to children. The committee mark strengthens food safety protections in the school meals program by extending existing HACCP requirements to cover activities like breakfast in the classroom.

Guiding Principles:

- *Expand program access to reduce childhood hunger*
- *Improve nutritional quality to promote health and address childhood obesity*
- *Simplify program management and improve program integrity*